## PATENT COOPERATION TREATY

### From the INTERNATIONAL SEARCHING AUTHORITY PCT To: MURGITECYD & COMPANY NOTIFICATION OF TRANSMITTAL OF Scotland House THE INTERNATIONAL SEARCH REPORT AND THE WRITTEN OPINION OF THE INTERNATIONAL 1054169 Spotland Street SEARCHING AUTHORITY, OR THE DECLARATION Glasgow Sorutholyde 38 api GRANDE BRETAGNE (PCT Rule 44.1) Date of mailing (day/month/year) 04/08/2008 Applicant's or agent's file reference P101097.WO.1 FOR FURTHER ACTION See paragraphs 1 and 4 below International application No. International filing date PCT/GB2008/050210 (day/month/year) 21/03/2008 **Applicant** PURSUIT DYNAMICS PLC The applicant is hereby notified that the international search report and the written opinion of the International Searching 1. X Authority have been established and are transmitted herewith. Filing of amendments and statement under Article 19: The applicant is entitled, if he so wishes, to amend the claims of the International Application (see Rule 46): When? The time limit for filing such amendments is normally two months from the date of transmittal of the Where? Directly to the International Bureau of WIPO, 34 chemin des Colombettes 1211 Geneva 20, Switzerland, Fascimile No.: (41-22) 338.82.70 For more detailed instructions, see the notes on the accompanying sheet. The applicant is hereby notified that no international search report will be established and that the declaration under Article 17(2)(a) to that effect and the written opinion of the International Searching Authority are transmitted herewith. With regard to the protest against payment of (an) additional fee(s) under Rule 40.2, the applicant is notified that: the protest together with the decision thereon has been transmitted to the International Bureau together with the applicant's request to forward the texts of both the protest and the decision thereon to the designated Offices. no decision has been made yet on the protest; the applicant will be notified as soon as a decision is made. 4. Reminders Shortly after the expiration of 18 months from the priority date, the international application will be published by the International Bureau. If the applicant wishes to avoid or postpone publication, a notice of withdrawal of the international application, or of the priority claim, must reach the International Bureau as provided in Rules 90bis.1 and 90bis.3, respectively. before the completion of the technical preparations for international publication. The applicant may submit comments on an informal basis on the written opinion of the International Searching Authority to the International Bureau. The international Bureau will send a copy of such comments to all designated Offices unless an international preliminary examination report has been or is to be established. These comments would also be made available to the public but not before the expiration of 30 months from the priority date. Within 19 months from the priority date, but only in respect of some designated Offices, a demand for international preliminary examination must be filed if the applicant wishes to postpone the entry into the national phase until 30 months from the priority date (in some Offices even later); otherwise, the applicant must, within 20 months from the priority date, perform the prescribed acts for entry into the national phase before those designated Offices. In respect of other designated Offices, the time limit of 30 months (or later) will apply even if no demand is filed within 19 See the Annex to Form PCT/IB/301 and, for details about the applicable time limits, Office by Office, see the PCT Applicant's Name and mailing address of the International Searching Authority Authorized officer

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Véronique Cornudet

### NOTES TO FORM PCT/ISA/220

These Notes are intended to give the basic instructions concerning the filing of amendments under article 19. The Notes are based on the requirements of the Patent Cooperation Treaty, the Regulations and the Administrative instructions under that Treaty. In case of discrepancy between these Notes and those requirements, the latter are applicable. For more detailed information, see also the *PCT Applicant's Guide*, a publication of WIPO.

In these Notes, 'Article', "Rule", and "Section' refer to the provisions of the PCT, the PCT Regulations and the PCT Administrative Instructions, respectively.

### INSTRUCTIONS CONCERNING AMENDMENTS UNDER ARTICLE 19

The applicant has, after having received the international search report and the written opinion of the International Searching Authority, one opportunity to amend the claims of the international application. It should however be emphasized that, since all parts of the international application (claims, description and drawings) may be amended during the international preliminary examination procedure, there is usually no need to file amendments of the claims under Article 19 except where, e.g. the applicant wants the latter to be published for the purposes of provisional protection or has another reason for amending the claims before international publication. Furthermore, it should be emphasized that provisional protection is available in some States only (see *PCT Applicant's Guide*, Volume I/A, Annexes B1 and B2).

The attention of the applicant is drawn to the fact that amendments to the claims under Article 19 are not allowed where the International Searching Authority has declared, under Article 17(2), that no international search report would be established (see *PCT Applicant's Guide*. Volume I/A, paragraph 296).

### What parts of the international application may be amended?

Under Article 19, only the claims may be amended.

During the international phase, the claims may also be amended (or further amended) under Article 34 before the International Preliminary Examining Authority. The description and drawings may only be amended under Article 34 before the International Examining Authority.

Upon entry into the national phase, all parts of the international application may be amended under Article 28 or, where applicable, Article 41.

#### When?

Within 2 months from the date of transmittal of the international search report or 16 months from the priority date, whichever time limit expires later. It should be noted, however, that the amendments will be considered as having been received on time if they are received by the International Bureau after the expiration of the applicable time limit but before the completion of the technical preparations for international publication (Rule 46.1).

#### Where not to file the amendments?

The amendments may only be filed with the International Bureau and not with the receiving Office or the International Searching Authority (Rule 46.2).

Where a demand for international preliminary examination has been/is filed, see below,

#### How?

Either by cancelling one or more entire claims, by adding one or more new claims or by amending the text of one or more of the claims as filed.

A replacement sheet must be submitted for each sheet of the claims which, on account of an amendment or amendments, differs from the sheet originally filed.

All the claims appearing on a replacement sheet must be numbered in Arabic numerals. Where a claim is cancelled, no renumbering of the other claims is required. In all cases where claims are renumbered, they must be renumbered consecutively (Section 205(b)).

The amendments must be made in the language in which the international application is to be published.

### What documents must/may accompany the amendments?

#### Letter (Section 205(b)):

The amendments must be submitted with a letter.

The letter will not be published with the international application and the amended claims. It should not be confused with the "Statement under Article 19(1)" (see below, under "Statement under Article 19(1)").

The letter must be in English or French, at the choice of the applicant. However, if the language of the international application is English, the letter must be in English; if the language of the international application is French, the letter must be in French.

## PATENT COOPERATION TREATY

## PCT

## INTERNATIONAL SEARCH REPORT

(PCT Article 18 and Rules 43 and 44)

Applicant's or agent's file reference P101097, WO.1	FOR FURTHER ACTION as w	see Form PCT/ISA/220 ell as, where applicable, item 5 below.
International application No.	International filing date (day/month/year)	(Earliest) Priority Date (aay/month year)
PCT-GB2008:050210	21/03/2008	02/05/2007
Applicant PURSUIT DYNAMICS PLC		
This international search report has been according to Article 18. A copy is being tra  This international search report consists o		nority and is transmitted to the applicant
	a copy of each prior art document cited in thi	s report.
the International a a translation of the of a translation fur b.  This international search rauthorized by or notified to c.  With regard to any nucleo  Certain claims were foun  Unity of invention is tack  Unity of invention is tack  the text is approved as sub	ing (see Box No III)  mitted by the applicant ed by this Authority to read as follows:	the rectification of an obvious wie below
6. With regard to the drawings, a. the figure of the drawings to be pub     X   as suggested by the as selected by this A	d, according to Rule 38.2(b), by this Authority the date of mailing of this international search lished with the abstract is Figure No. 1 applicant search withority, because the applicant failed to suggest the determinant content of the search withority, because this figure better characterical substitution.	n report. Submit comments to this Authority  pest a figure

## INTERNATIONAL SEARCH REPORT

International application No PCT/GB2008/050210

A. CLAS	SIFICATION OF SUBJ	ECT MATTER				402000) 030210
INV.	C12P19/14	C13K1/06	B01F5/	04	C12M1/00	
According	to International Patent	Classification (IPC) or to b	éth nationaí ciass	ification and t	D.C.	
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Minimum of C12P	documentation searche C13K C12M	d (classification system fol BO1F	llowed by classific	alion symbok	S:	
		an minimum documentation				
Electronic (	data base consulted du	ring the linternational searc	ch (name of data	base and light	iere practical, search t	erms used)
EPO-Ir	nternal, WPI	Data, EMBASE,	BIOSIS			
C. DOCUM	ENTS CONSIDERED	TO BE RELEVANT				
Category*	Citation of document	with indication, where ap	propriate, of the r	elevant passa	iges	Relevant to claim No.
<u> </u>	<del> </del>	<del>-</del>	<del></del> -	<del></del>		
Χ .	GB 1 028 4 May 196	211 A (ESCHER 6 (1966-05-04)	WYSS GMBH	1)		1,2,4,5, 7,9-12, 14-16, 19,21, 23,25, 26, 30-32,34
	figures 1- -& GB 995 23 June 19	; examples 1-3 -4 660 A (ESCHER 965 (1965-06-2) ine 9 - page 4	WYSS GMB 3)	H)		
Furthe	er documents are listed	in the continuation of Box	C.	X See	patent family annex.	
document consider document document which is citation of the mental document document document later than alle of the act	red to be of particular recument but published of e e which may throw double cited to establish the part of other special reason to the particular referring to an oral distance.	late of the lart which is not elevance in or after the international its on priority claim(s) or ablication date of another (as specified) closure, use, exhibition or atemational filing date but ed.		cited to invention cited to invention invention cannot be involve a document document ments, so in the art.  Date of m	y date and not in continuate stand the principal of particular relevance considered novel or inventive step when of particular relevance considered to involve it is combined with one uch combination being member of the same pailing of the internation	
	– PIL – 2280 HV Rijswij	40. Tx   31 651 epoint			nröder, Gunn	ar

## INTERNATIONAL SEARCH REPORT

Information on patent family members

International application No PCT/GB2008/050210

Patent document cited in search report		Publication date	· -	Patent family member(s)	Publication date
GB 1028211	A	04-05-1966	CH	399372 A	15 00 1005
	•	v. 55 1500	CH	440176 A	15-09-1965
			DE		15-07-1967
				1567367 A1	02-07-1970
			DE	1172620 B	18-06-1964
			DE	1190890 B	08-04-1965
			DΕ	1189030 8	11-03-1965
			GB	995660 A	23-06-1965
			ΝĹ	283530 A	
			NL	7313559 A	25-01-1974
			US	3219483 A	23-11-1965
~	<u>-</u>	· <del></del>	US	3308037 A	07-03-1967
GB 995660	Α	23-06-1965		399372 A	15-09-1965
			СН	440176 A	15-07-1967
			DE	1567367 A1	02-07-1970
			DE	1172620 B	18-06-1964
			DΕ	1190890 B	08-04-1965
			DE	1189030 B	11-03-1965
			GB	1028211 A	
			NL	283530 A	04-05-1966
			NL	7313559 A	ባሮ <u>በ</u> 1 1074
			US		25-01-1974
				3219483 A	23-11-1965
			US	3308037 A	07-03-1967

## PATENT COOPERATION TREATY

From the INTERNATIONAL SEARCHING AUTHORITY

To:

PCT

see form PCTISA 220

# WRITTEN OPINION OF THE INTERNATIONAL SEARCHING AUTHORITY

(PCT Rule 43bis.1)

				·	(1 O 1 Rule 430/5.1)
				Date of mailing  Iday month year) s	ee form PCTISA210 (second sheet)
	plicant's or agent's file e form PCT/ISA/2			FOR FURTHER See paragraph 2 bel	ACTION
	International application No. International filing of PCT/GB2008/050210 21.03.2008			······································	Priority date (day/month)/ear! 02.05.2007
	rnational Patent Clas V. C12P19/14 C1		oth national classification 4 C12M1/00	and IPC	<del></del>
• •	RSUIT DYNAMI	 CS PLC	<del></del>	— <u>-</u> .	<del></del> <del></del>
1.	This opinion co	ontains indication	ns relating to the follo	owing items:	<u> </u>
	Box No. I  Box No. II  Box No. III  Box No. IV  Box No. V  Box No. V  Box No. VI  Box No. VIII  Box No. VIII	Non-establishme Lack of unity of i Reasoned stater applicability; cita Certain documer Certain defects in	ent of opinion with rega nvention ment under Rule 43 <i>bis.</i> tions and explanations	f(a)(i) with regard to supporting such stated	ve step and industrial applicability novelty, inventive step or industrial ement
2.	FURTHER ACTION				
	the applicant cho	oses an Authority eau under Rule 66	Preliminary Examining other than this one to b	Authority ("IPEA") ex se the IPEA and the a	usually be considered to be a cept that this does not apply where chosen IPEA has notifed the tional Searching Authority
	Submit to the 1L E	nailing of Form PC	odelner, where appropr	1816. With amendmer	PEA, the applicant is invited to nts. before the expiration of 3 months onths from the priority date.
	For further options	s. see Form PCTJ	SA:220.		
3.	For further details	, see notes to For	m PCT1SA.220.		

Name and mailing address of the ISA:

Date of completion of this opinion

Authorized Officer

<u>)</u>

European Patent Office - Gitschiner Str. 103 D-10958 Berlin Tel. +49 30 25901 - 0

see form PCT1SA210

Schröder, Gunnar

Telephone No. -49 30 25901-326



Fax. +49 30 25901 - 840

# WRITTEN OPINION OF THE INTERNATIONAL SEARCHING AUTHORITY

International application No. PCT/GB2008/050210

Box No.   Basis of the opinion
<ol> <li>With regard to the language, this opinion has been established on the basis of:</li> </ol>
the international application in the language in which it was filed
$\square$ a translation of the international application into , which is the language of a translation furnished for the purposes of international search (Rules 12.3(a) and 23.1 (b)).
2. This opinion has been established taking into account the rectification of an obvious mistake authorized by or notified to this Authority under Rule 91 (Rule 43bis.1(a))
3. With regard to any nucleotide and/or amino acid sequence disclosed in the international application and necessary to the claimed invention, this opinion has been established on the basis of:
a. type of material:
a sequence listing
☐ table(s) related to the sequence listing
b. format of material:
on paper
☐ in electronic form
c. time of filing/furnishing:
contained in the international application as filed.
filed together with the international application in electronic form.
furnished subsequently to this Authority for the purposes of search.
4.  In addition, in the case that more than one version or copy of a sequence listing and/or table relating thereto has been filed or furnished, the required statements that the information in the subsequent or additional copies is identical to that in the application as filed or does not go beyond the application as filed, as appropriate, were furnished.
5. Additional comments:

Box No. V Reasoned statement under Rule 43bis.1(a)(i) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1. Statement

Novelty (N)

Yes: Claims

3.6.8.13.17.18.20.22.24.27-29.33.35

No: Claims

1.2.4.5.7,9-12.14-16.19.21.23.25.26.30-32,34

Inventive step (IS)

Yes: Claims

8.13,24.28,29,35

No: Claims

1-7.9-12.14-23.25-27.30-34

Industrial applicability (IA)

Yes: Claims

1-35

No: Claims

2. Citations and explanations

see separate sheet

### Box No. VIII Certain observations on the international application

The following observations on the clarity of the claims, description, and drawings or on the question whether the claims are fully supported by the description, are made:

see separate sheet

### Re Item V

Reasoned statement with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

Reference is made to the following documents:

D1: GB-A-1 028 211 (ESCHER WYSS GMBH) 4 May 1966 (1966-05-04)

D2: GB-A-995 660 (ESCHER WYSS GMBH) 23 June 1965 (1965-06-23)

1. The present application does not meet the criteria of Article 33(1) PCT, because the subject-matter of claims 1, 7 and 9 is not new in the sense of Article 33(2) PCT.

The document D1 discloses (the references in parentheses applying to this document):

A process for the treatment of a starch-based feedstock (page 1, lines 8-20), comprising:

- A) mixing together starch-based feedstock and working fluid (water) to form a slurry;
- B) hydrating the starch-based feedstock with the working fluid;
- C) adding a liquefaction enzyme (alpha-amylase) to the slurry (page 3, lines 16-24);
- D) pumping the slurry into a passage of a starch activation device (vessel 4; page 3, lines 24-25); and
- E) injecting a high velocity transport fluid (pressurized steam) into the slurry, thereby further hydrating the starch-based feedstock and activating the starch content of the slurry (page 3, lines 25-29).

The document D2 is cited in D1 and is said to disclose the apparatus suitable for carrying out the above step E) of the process (see D1, page 1, lines 23-28). Document D2 discloses:

An apparatus for injecting a high velocity transport fluid into a starch slurry through a nozzle communicating with the passage of a starch activation device (D2, page 2, lines 9-50 and claims 1-3).

Therefore, the subject-matter of claim 1 is not new.

Possible steps after receipt of the international search report (ISR) and written opinion of the International Searching Authority (WO-ISA)

### General information

For all international applications filed on or after 01/01/2004 the competent ISA will establish an ISR. It is accompanied by the WO-ISA. Unlike the former written opinion of the IPEA (Rule 66.2 PCT). the WO-ISA is not meant to be responded to, but to be taken into consideration for further procedural steps. This document explains about the possibilities.

## under Art. 19 PCT

Amending claims Within 2 months after the date of mailing of the ISR and the WO-ISA the applicant may file amended claims under Art. 19 PCT directly with the International Bureau of WIPO. The PCT reform of 2004 did not change this procedure. For further information please see Rule 46 PCT as well as form PCT/ISA/220 and the corresponding Notes to form PCT/ISA/220.

### Filing a demand for international preliminary examination

In principle, the WO-ISA will be considered as the written opinion of the IPEA. This should, in many cases, make it unnecessary to file a demand for international preliminary examination. If the applicant nevertheless wishes to file a demand this must be done before expiry of 3 months after the date of mailing of the ISR/WO-ISA or 22 months after priority date, whichever expires later (Rule 54bis PCT). Amendments under Art. 34 PCT can be filed with the IPEA as before, normally at the same time as filing the demand (Rule 66.1 (b) PCT).

If a demand for international preliminary examination is filed and no comments/amendments have been received the WO-ISA will be transformed by the IPEA into an IPRP (International Preliminary Report on Patentability) which would merely reflect the content of the WO-ISA. The demand can still be withdrawn (Art. 37 PCT).

### Filing informal comments

After receipt of the ISR/WO-ISA the applicant may file informal comments on the WO-ISA directly with the International Bureau of WIPO. These will be communicated to the designated Offices together with the IPRP (International Preliminary Report on Patentability) at 30 months from the priority date. Please also refer to the next box.

### End of the international phase

At the end of the international phase the International Bureau of WIPO will transform the WO-ISA or, if a demand was filed, the written opinion of the IPEA into the IPRP, which will then be transmitted together with possible informal comments to the designated Offices. The IPRP replaces the former IPER (international preliminary examination report).

### Relevant PCT Rules and more information

Rule 43 PCT, Rule 43bis PCT, Rule 44 PCT, Rule 44bis PCT, PCT Newsletter 12/2003, OJ 11/2003, OJ 12/2003

DRAWINGS ATTACHED.

1.028,211

Date of Application and filing Complete Specification: Oct. 22, 1962. No. 39969.62,

Application made in Germany (No. E21843 IVa/89k) on Oct. 21, 1961.

Application made in Germany (No. E23149 IVa/89k) on July 5, 1962.

Complete Specification Published: May 4, 1966.

Crown Copyright 1966.

Index at Acceptance:—C3 U1A; B1 F4HX; B1 X16; C2 C3A18. Int. Cl.: —C 08 b //B 01 j, C 07 d.

### COMPLETE SPECIFICATION.

## Improvements in or relating to The Manufacture of Starch Decomposition Products.

We, Escher Wyss G.m.b.H., a German Body Corporate, of Ravensburg, Württemberg, Germany, do hereby declare the invention, for which we pray that a patent may 5 he granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:

This invention relates to a process and installation for the continuous manufacture of starch decomposition products, in which process and installation a chemically and/or biologically active substance is added to a starch suspension, the mixture being passed continuously through a reaction vessel with temporary acceleration of the flow followed by direct mixing with steam, the added substance becoming active during and directly after the steam passage in a field of action of high imposed stress by impacting and/or shearing forces. We have claimed this process as claim 1 of United Kingdom Patent Application No. 49829/65 (Serial 1,028,212).

In United Kingdom Patent Specification No. 995,660 we have disclosed and claimed apparatus which forms a suitable reaction vessel for use in effecting the step of temporarily accelerating the flow followed by direct mixing with steam.

Our objects in the present invention are to improve and develop the above process, particularly for producing d-glucose or dextrin, by means of additional steps which adjust the required chemical or physical properties of the product, and to provide installations suitable for use in performing the improved process.

The present invention consists in a continuous process for the manufacture of starch decomposition products, particularly d-glucose or dextrin, which process com-

prises the steps of adding a chemically and/ or biologically active substance to a starch suspension, passing the mixture continuously through a reaction vessel with temporary acceleration of the flow followed by direct 45 mixing with steam, the added substance becoming active during and directly after the steam passage in a field of action of high imposed stress by impacting and/or shearing forces, and conducting the primarily 50 liquified starch paste thus obtained through at least one additional reaction vessel for the purpose of continuing the degradation reaction and adjusting required chemical or physical properties, the free cross-sectional 55 area of the additional reaction vessel being larger than that of the pipe conduits before and after the first-mentioned reaction vessel.

The invention also consists in an installation for effecting the process according to the preceding paragraph, comprising a first reaction vessel for the continuous primary liquefaction of starch as a result of the action of a chemically and/or biologically active substance, means for inactivating or destroying this active substance, and a second reaction vessel for continuation of the degradation reaction, said second reaction vessel being connected between said first reaction vessel and said means and having a free cross-sectional area which is larger than the pipe conduits before and after the said first reaction vessel.

The performance of the invention will now be described, by way of example only, with 75 reference to the accompanying drawings in which: —

Figure 1 shows an installation in accordance with the invention for the production of d-glucose;

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purpose of complete inactivation of the active substances. Thereafter, the product is discharged through a throttle member 21 and an expansion chamber 22. In the same way as the thermal enzyme inactivation, it is also possible by means of the device 18 to carry out a chemical enzyme inactivation by feeding in a substance which acts as a poison to the enzyme.

The following two examples are intended to provide further details of the process of this invention as performed using the installation of Figure 1. All percentages are percentages by weight unless otherwise stated:

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15 EXAMPLE 1 By mixing 100 kg, of maize starch of normal commercial moisture content with 120 litres of water, a 40% starch suspension is prepared in the tank 1 and 0.3 to 0.5% of  $\alpha$ -amylase of industrial purity, based on the air-dry starch batch is added thereto and the suspension is adjusted to the optimum reaction conditions by adding chemicals. The product is continuously conveyed through the reaction vessel 4 and, by feeding in steam at a pressure of 5 to 10 atm. gauge, and by imposing stress by impacting and/or shearing forces is heated to 95°C, gelatinised and primarily liquefied. For continuing the degradation reaction, the starch solution is pumped through one of the reaction vessels 61, 62, and after reaching a controlled degree of degradation, passes through the reaction vessel 10, which is of similar construction to the reaction vessel 4. The intermediate product is diluted in vessel 10 to 30 to 35% solid content by feeding in a solution or dispersion of  $\beta$ -amylase or  $\alpha$ glucodiase in cold water from the tank 12, and is thus cooled to 60 to 70°C, and mixed with this second specifically active enzyme. The product is thereafter advantageously conveyed into the device 17 for intensively mixing the enzyme with the primarily produced dextrin solution and subsequently conducted into the vessel 16 for continuing the degradation reaction. Finally, it passes through the device 18, the inactivation zone 20 and the expansion chamber 22. The sugar solution thus obtained is purified, concentrated and either worked up to a syrup with a high maltose or glucose content or transferred into an arrangement (not shown) for the crystallisation of the dissolved sugar.

The production of d-glucose is effected substantially by the same process as that indicated in Example 1. Before admixing a temperature-sensitive enzyme, however, the product initially liquefied by thermophilic a-amylase is cooled in the cooler 15 to such a degree that the addition of the carbohydrase intended for the subsequent

saccharification can be effected with small quantity of water sufficient for the complete mixing and the final saccharification can be carried out in a temperature range from 40 to 60°C.

The installation according to Figure 2 is intended for the production of dextrin. It comprises in part the same devices and apparatus as the arrangement shown in Figure 1, and consequently these are provided with the same reference numerals.

The starch suspension prepared in the tank I and mixed with amylase is again conveyed by means of the proportioning pump 3 into the reaction vessel 4, in which the gelatinisation and primary liquefaction of the starch is effected by mixing with steam supplied from the pipe 5. In this case, instead of the vessels 61, 62 for continuing the degradation reaction, mainly cylindrical vessels 6°, 64 constructed in a particular manner are provided, these vessels being traversed longitudinally by the primarily liquefied starch paste originating from the reaction vessel 4, the free cross-sectional area of said vessels being larger than that of the pipe conduits before and after the reaction vessel 4. The degradation reaction is terminated by the product being conducted through the inactivation device 18, to which steam is supplied from the pipe 19, and through the pipe conduit 20 serving as inactivation 95 zone. The product thereafter flows through the throttle member 21 and through the expansion chamber 22.

The vessels 6°, 64 serving for the continuation of the degradation reaction are so de- 100 signed that their effective volume can be varied. Referring to Figure 3, the vessel 63 contains a displacement member 23 which is arranged coaxially thereof and which consists of two sleeves 231 and 232 closed at 105 one end, the said sleeves engaging telescopically one within the other at their open ends while sealing off their internal space from the free space of the vessel 63. The sleeve 231 is secured by means of tubes 24 to the wall 110 of the vessel 65. On the other hand, the sleeve 23° is freely movable axially and is guided by a rod 25 extending through the bottom of the vessel 6°. It is thus possible for the volume of the displacement member 115 23 to be varied,

The primarily liquefied starch paste coming from the reaction vessel 4 passes through a pipe 26 into the vessel 6° and leaves the latter through a pipe 27. The effective 120 volume of the vessel 6° can now be varied by altering the volume of the displacement member 23 for the purpose of adjusting the residence time of the starch paste in the vessel 6°. For this purpose, either the rod 125 25 is moved from outside in its axial direction, or a gaseous or liquid medium is introduced into or released from the interior of

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continuously conveyed through the reaction vessel 4 where it is heated to 90°C, by mixing with steam, and subjected to high imposed stress by impacting and/or shearing forces. The gelatinisation and primary starch liquefaction produces a product with a viscosity of 350 cP. The starch product is conducted through the additional vessel 6° or 64 having a capacity of about 100 litres and serving for continuing the degradation reaction and remains therein for 5 to 20 minutes, depending on the required degree of degradation of the starch. The counter-pressure built up by the reaction vessel and the necessary bend in the pipe conduit does not exceed 1 atm. gauge in this case. The sugar solution thereafter passes through the device 18, which serves for inactivating the enzyme, and is heated to at least 110°C for feeding in steam at a pressure of to 2 atm. gauge. The sugar solution remains for 30 seconds to 2 minutes in the subsequent pipe section 20 for complete enzyme inactivation. A sugar solution is formed which contains mainly limit dextrins and maltose and which can be processed to starch syrup by decolorisation, elimination of substances causing turbidity and concentration by evaporation.

### WHAT WE CLAIM IS:-

- 30I. A continuous process for the manufacture of starch decomposition products, particularly d-glucose or dextrin, which process comprises the steps of adding a chemically and/or biologically active substance to a starch suspension, passing the mixture continuously through a reaction vessel with temporary acceleration of the flow followed by direct mixing with steam, the added substance becoming active during and directly after the steam passage in a field of action of high imposed stress by impacting and/or shearing forces, and conducting the primarily liquefied starch paste thus obtained through at least one additional reaction vessel for the purpose of continuing the degradation reaction and adjusting required chemical or physical properties, the free cross-sectional area of the additional reaction vessel being larger than that of the pipe conduits before and after the first-mentioned reaction vessel.
  - 2. A process according to claim 1 in which, after flowing through the additional reaction vessel, at least one additional chemically or biologically active substance is fed into the continuously flowing starch product.
- 3. A process according to claim 1 or claim 2, in which a temperature-sensitive carbohydrase is used as additional active substance.
  - 4. A process according to claim 2 or claim 3 in which the flowing starch pro-

product is cooled before the additional active substance is introduced.

5. A process according to any one of claims 2 to 4, in which the additional active substance is fed in as a solution or suspension in water for the purpose of cooling the flowing starch product.

6. A process according to any one of claims 2 to 5, in which the flowing starch decomposition product, after feeding in the additional active substance, is conveyed for the purpose of intensive mixing of the compenents through an arrangement in which the components, in the form of a film and with single or multiple deflection and acceleration, are exposed to impacting and/ or shearing effects of high frequency.

7. A process according to any one of claims 2 to 6, in which the additional active substance is fed in between two vessels serving for the continuation of the degradation reaction,

8. A process according to claim 1 in which the starch decomposition product, for thermally inactivating the active substances, is mixed under super-atmospheric pressure with steam for the purpose of raising the product to a temperature above 110°C and is relieved of pressure after passing through a vessel for the completion of the inactivation,

9. A process according to claim I, in which the reaction temperature in at least one of the reaction vessels is adjustable for regulating the properties of the end product.

10. A process according to claim 1, in 100 which the quantity of added active substance is adjustable for regulating the properties of the end product.

11. An installation for effecting the process according to claim 1, comprising a first 105 reaction vessel for the continuous primary liquefaction of starch as a result of the action of a chemically and/or biologically active substance, means for inactivating or destroying this active substance, and a 110 second reaction vessel for continuation of the degradation reaction, said second reaction vessel being connected between said first reaction vessel and said means and having a free cross-sectional area 115 which is larger than the pipe conduits before and after the said first reaction vessel.

12. An installation according to claim 11, in which the said second reaction vessel contains screens or sieves for making the flow 120 uniform and for producing a mixing effect.

13. An installation according to claim 12, in which the free cross-sectional area of the individual apertures of the screen decreases from the inlet side to the outlet side 125 of the vessel.

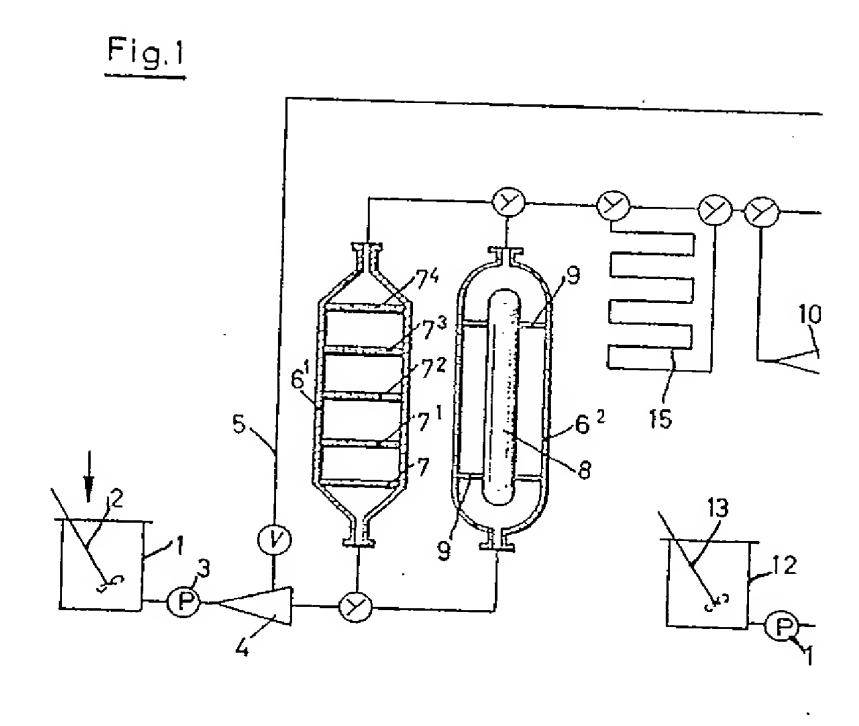
14. An installation according to claim 11,

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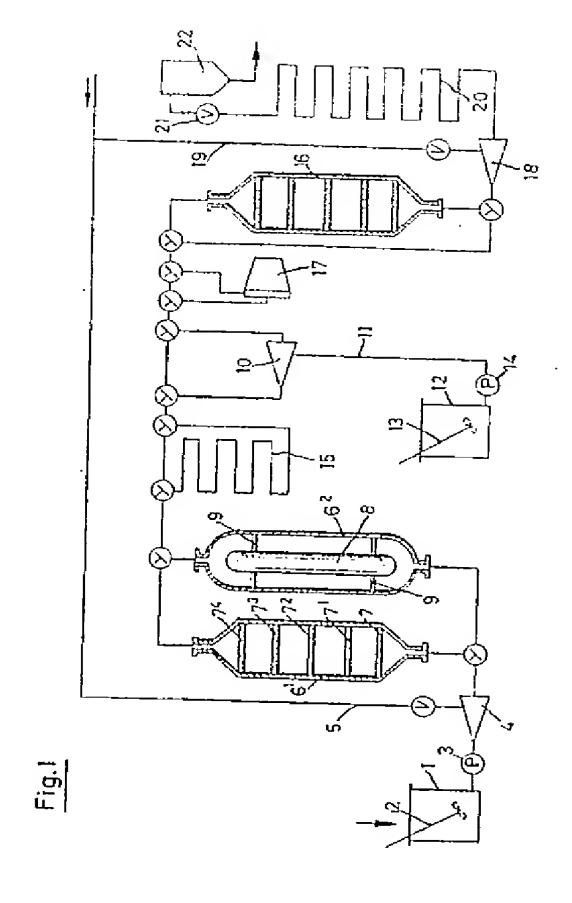
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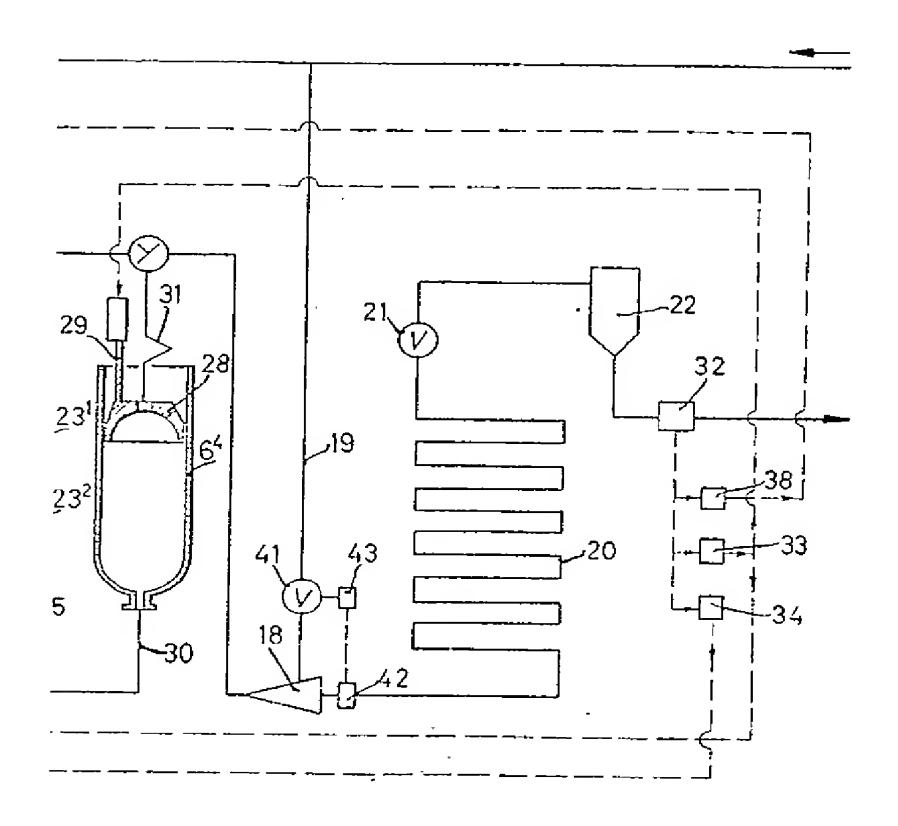


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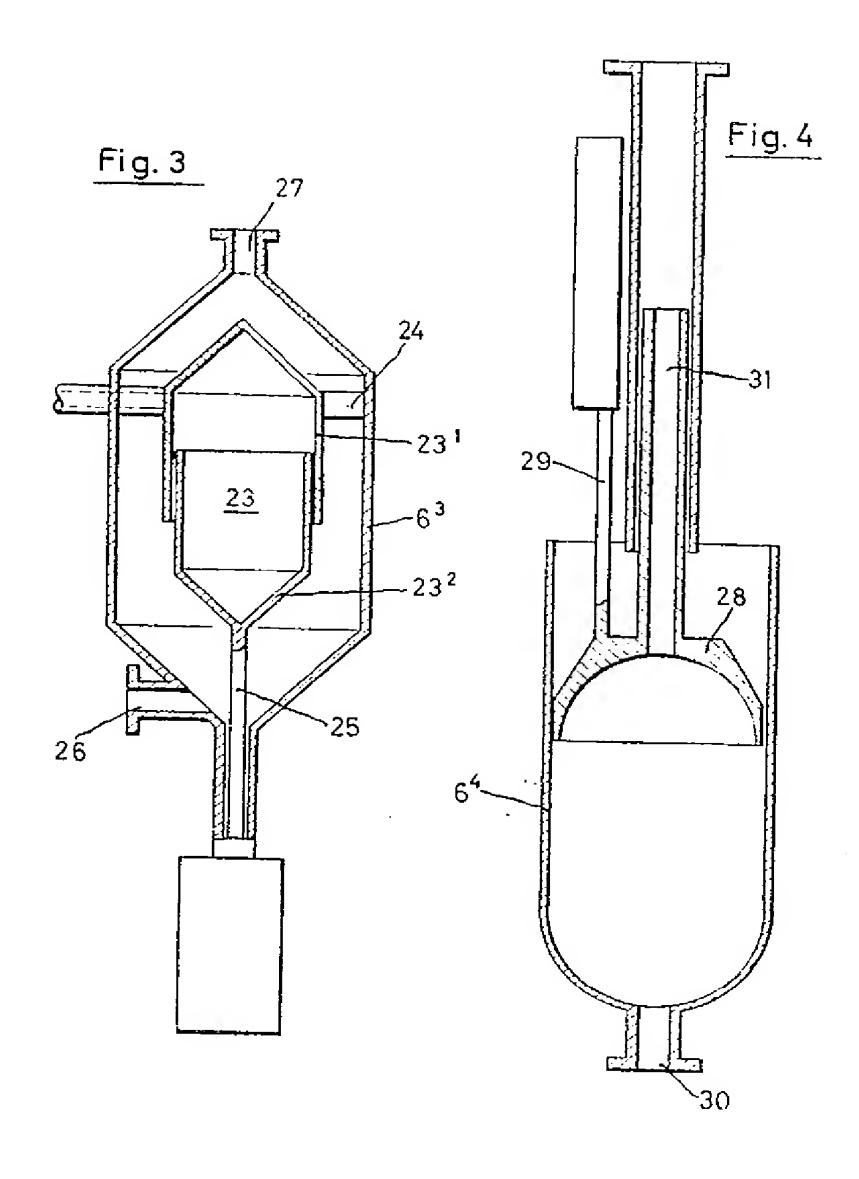
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1028211 COMPLETE SPECIFICATION

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# PATENT SPECIFICATION

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## COMPLETE SPECIFICATION DRAWINGS ATTACHED

# Apparatus for the Continuous Gelatinisation of Starch and Starch Derivatives

We, Escher Wyss G.m.b.H., a German Body Corporate, of Ravensburg, Wurttemberg, Germany, do hereby declare the invention, for which we pray that a patent 5 may be granted to us, and the method by which it is to be performed, to be particularly described, in and by the following statement.

This invention relates to apparatus for

10 the continuous gelatinisation of starch. Starch is an important basic material and auxiliary material for numerous branches of industry. It is used in the papermaking industry for sizing the paper in the pulp 15 and on the surface, and as a binder for coating mixtures. It is also used in the textile industry for sizing and dressing, and is employed in numerous branches of the foodstuffs industry as a thickener. Still 20 further, it is employed in the fermentation industry and in brewing for fermentation processes, and is used for the manufacture of dextrin, starch syrup and glucose. A prerequisite for the use of starch in the above-25 mentioned processes is complete gelatinisation. By the action of a temperature in the region of 65° to 70° C, and determined by the nature of the starch, the starch grains are caused to swell and are finally de-30 stroyed. The amylopectin and amylose moiecules, which build up the starch grain, can hydrate and form a thick paste. The higher the concentration of this starch paste, the higher is also the viscosity of 35 this paste, unless the amylopectin and/or amylose molecules have been exposed to a mechanical, chemical or enzymatic breakdown before or during gelatinisation.

Thermal gelatinisation of starch may also 40 be replaced entirely or partly by alkaline gelatinisation. For this purpose, an ungelatinised or partly gelatinised starch suspension is mixed with an alkaline solution [Pric

of chemicals, preferably alkali lyes.

Starch paste can be made in tanks by a 45 batch process. Either a starch suspension is raised to the gelatinising temperature by direct or indirect heating, or a starch suspension is poured into hot or heated water with stirring, or starch is sprinkled into hot 50 or heated water with stirring. The disadvantages of these processes are that large tank installations are required for making the pastes, the installations require scrupulous attention, the starch gelatinisation in 55 the batch process can only be inadequately adapted to sudden disturbances changes in operation, the necessary uniformity of the pastes cannot be adequately ensured in every batch, and the starch 60 pastes produced in a large quantity in each batch have to be kept during consumption for a long time at elevated temperatures, often in a temperature range which is advantageous for enzyme action, so that a 65 reduction in yield and quality may ensue. In the manufacture of starch paste by the batch process, the workable starch concentration is limited to from 0 to 12%. unless pretreated, so that decomposed 70 starches of relatively low specific viscosity are used. Attempts have often been made to obviate the difficulties in batch production of pastes by ordering for the required purposes a starch gelatinised and dried on 75 hot rolls or by means of some other process and using this so-called swelling starch. Transport of undried starch pastes between different works is accompanied by considerable risk, since as already men-80 tioned starch pastes are exceptionally prone to enzymatic breakdown reactions. The transport of the amount of water contained in the starch pastes over considerable distances is in any event to be regarded as 85 uneconomical. The use of swelling starch

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orifices for the steam, these orifices being in the form of passages 6 inclined to the tube axis in the direction of flow of the suspension. After the second constriction 5 there are mean inlet orifices 7 in the tube wall as in the case of Figure 1, and after these orifices is a screen 8 which subdivides the suspension temporarily into a number of partial streams.

in the embodiment according to Figure 3. a diaphragm-like constriction 9 is followed by a gradual widening 10 of the tube cross-section. The steam inlet orifices are provided in the region of this widened 15 portion 10 as passages 11 inclined to the cube axis in the direction of flow of the

suspension.

In contrast to the arrangements shown in Figures 1 to 3, which have sudden cross-20 section constrictions, the apparatus according to Figure 4 has a slightly conical crosssection constriction 12, which may preferably also be of nozzle-like construction, followed by a gradual widening 13. In this 25 case, the steam inlet orifices are in the form of passages 14 perpendicular to the tube axis. The widening 13 is followed by a second cross-section constriction in the form of a diaphragm 15, and the steam 30 inlet orifices following this diaphragm are in the form of passages 16 inclined to the tube axis opposite to the direction of flow of the suspension.

Instead of individual holes or passages 5, 35 6, 7, 11. 14, 16 an annular gap or a series of annular gaps could possibly be provided.

In the apparatus described in Figures 1 to 4, clear functional relationships exist between the quantity and temperature of 40 the starch suspension to be gelatinised, the starch content thereof and the nature of the starch, the quantity, the temperature and the initial pressure of the gelatinising (heating steam or chemical reagent 45 solution), the free cross-sectional area for the passage of the starch suspension and of the gelatinising reagent, and also the velocities thereof. With constant free crosssectional areas for the conveying and mix-50 ing of starch suspension and gelatinising

reagent, the gelatinisable starch concentration is primarily determined by the admission pressure of the gelatinising reagent. With constant input pressure of the 55 gelatinising reagent and a fixed free crosssectional area for the passage thereof through the orifices in the tube wall, specific properties of the product (gelatinisation

temperature, condition of swelling and dis-60 integration of the starch) are only obtained with a specific, constant throughflow quantity of the product. However, if it should happen that, after a lowering of the production capacity, the flow velocity of 65 the starch suspension through the constric-

tion in cross-section and the subsequent tube section of the gelatinising apparatus falls below a predetermined ratio with respect to the input velocity of the gelatinising reagent with a constant input pressure, 70 the components will not be uniformly mixed. If the flow velocity of the starch suspension increases after a rise in the processing capacity, a correspondingly larger amount of gelatinising reagent has to be 75 introduced in order to maintain the desired properties of the starch product. With constant input pressure of the gelatinising reagent, the free throughflow area must be modified in order to ensure the necessary 80 transfer of substance or heat.

The embodiments shown in Figures 5 to 8 of the drawings provide the possibility of adapting the apparatus to different working conditions by providing means 85 which permit variations in the relative quantities, pressures and velocities of the suspension of the substance to be gelatinised and of the gelatinising reagent.

In all these constructional forms, the 90 starch suspension to be gelatinised is conducted in the direction of the arrow through the tube 1. The said tube is enclosed by a jacket 2 which, in conjunction with the tube I, defines the space 3 for the gela- 95 tinising reagent which is to be supplied, more especially steam or a solution of chemicals. The tube I has a conical constriction 17 in cross-section and a subsequent steady enlargement 18 for the cross- 100 section, having inlet orifices 19 for the gelatinising reagent.

According to Figure 5, for varying the free cross-sectional area of the inlet orifices 19, a closed sleeve 20 serving as a covering 105 member is arranged co-axially of the tube 1, the position of the tube being adapted to be changed in relation to the orifices 19. With axial displacement of the sleeve 20, the number of the free orifices 19 for the 110 gelatinising reagent is modified. In order to render such a displacement possible. sleeve 20 is provided on its underside with a rack 21, with which meshes a gearwheel 22 adapted to be actuated from outside by 115 means (not shown).

According to Figure 6, a sleeve 201 is provided as cover member, said sleeve comprising orifices 19 corresponding to the inlet orifices 19 for the gelatinising re- 120 agent. With displacement or rotation of the sleeve 201, the free cross-sectional area of the individual inlet orifices 19, 191 is altered without the number of the free flow orifices being reduced or increased, 125 The sleeve 20 can be externally actuated by a rod 23.

With the arrangement according to Figure 7, a displacement rod 24 is provided co-axially of the tube for the purpose of 130

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 $(1+\epsilon_{i}^{2})_{i,j}\in \mathbb{C}[\Delta_{i}]$ 

pension of substance to be gelatinised. 8. Apparatus according to any one of Claims 1-5, in which the inlet orifices for the steam or chemical solution consist of 5 passages which converge towards the tube axis in the direction of flow of the suspen-

sion of substance.

9. Apparatus according to any preceding claim, in which a screen for the tem-10 porary subdivision of the substance into a number of partial streams is provided in the direction of flow of the suspension of substance or paste after the inlet orifice or orifices for the steam or chemical solution.

10. Apparatus according to Claim 1, in which after the inlet orifice or orifices for the steam or chemical solution, there is provided at least a further constriction followed by orifices in the tube wall for the 20 supply of cooling and diluting and/or pre-

serving liquid.

11. Apparatus according to Claim 1 or Claim 10, in which after the inlet orifice or orifices for the steam or chemical solution,

25 there is provided at least one further crosssection constriction with adjoining orifices in the tube wall for the return of already produced paste to a point of the apparatus situated upstream for the purpose of in-30 creasing the length of stay of the starch

paste in the apparatus, 12. Apparatus according to any preced-

ing claim, in which means are provided which enable the relative quantities, 35 pressures and velocities of the suspension of substances to be gelatinised and of the gelatinising reagent to be altered.

13. Apparatus according to Claim 12, in which the free cross-sectional area of the 40 inlet orifice or orifices for the gelatinising

reagent is adapted to be altered.

14. Apparatus according to Claim 13, in which a cover member is provided, the position of which relatively to the inlet 45 orifice or orifices is adapted to be altered.

15. Apparatus according to Claim 14, in which the cover member is formed as a closed sleeve which is arranged co-axially of the tube and which, by axial displace-50 ment, alters the number of the free orifices

for the gelatinising reagent.

16. Apparatus according to Claim 14, in which the cover member consists of a sleeeve which is arranged co-axially of the 55 tube and which comprises orifices corresponding to the inlet orifices for the gelatinising reagent and alters the free crosssectional area of the individual inlet orifices when it is diplaced or rotated.

17. Apparatus according to Claim 14, 60 in which control or regulating means are provided which alter the position of the cover member as a function of the gelatinisation temperature or the throughflow quantity of the starch product.

18. Apparatus according to Claim 12, in which the free cross-sectional area for the suspension in the transition range following the constriction in the cross-section of the tube is adapted to be altered.

19. Apparatus according to Claim 18 ia which a displacement rod is arranged coaxially of the tube for altering the crosssectional area.

20. Apparatus according to Claim 19, 75 in which the displacement rod is displaceable axially.

21. Apparatus according to Claim 20, in which the displacement rod has a form which tapers towards the narrowest cross- 80 section of the tube.

22. Apparatus according to Claim 20, in which the displacement rod is hollow for accommodating the gelatinising reagent and comprises outlet openings towards the 85

flowing suspension.

23. Apparatus according to Claim 20, in which control or regulating means is provided which alter the position of the displacement rod as a function of the gela- 90 tinisation temperature or the throughflow quantity of the starch product.

24. Apparatus acording to Claim 12, in which those surfaces which come into contact with the suspension and the paste are 95

provided with irregularities.

25. Apparatus according to Claim 24, in which the irregularities consist of annular or helical recesses.

26. Apparatus according to Claim 24, 100 in which the irregularities consist of individual protuberances.

27. Apparatus according to any preceding claim, in which it forms a component part of a paste-using machine or plant.

28. Apparatus for the continuous gela-105 tinisation of starch, partly decomposed starch or starch derivatives by means of steam or a chemical solution, substantially as described with reference to any one of 110 Figures 1-8, of the accompanying drawings.

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